

OLSZTYŃSKIE -> WARMINSKIE REWOLUCJE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **72 C**, Time **15 min**
- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6.2 %
Boil	Sybilla	25 g	30 min	6.2 %
Boil	Marynka	50 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	100 ml	---